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- ALÉM DESTAS MÁQUINAS, FABRICAMOS UMA LINHA COMPLETA DE EQUIPAMENTOS. CONSULTE SEU REVENDEDOR.
- ESTE PRODUTO CONTA COM ASSISTÊNCIA TÉCNICA, REPRESENTANTES E REVENDEDORES EM TODO TERRITÓRIO NACIONAL.
- DEVIDO À CONSTANTE EVOLUÇÃO DOS NOSSOS PRODUTOS, AS INFORMAÇÕES AQUI CONTIDAS PODEM SER MODIFICADAS SEM AVISO PRÉVIO.

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INSTRUCTIONS MANUAL



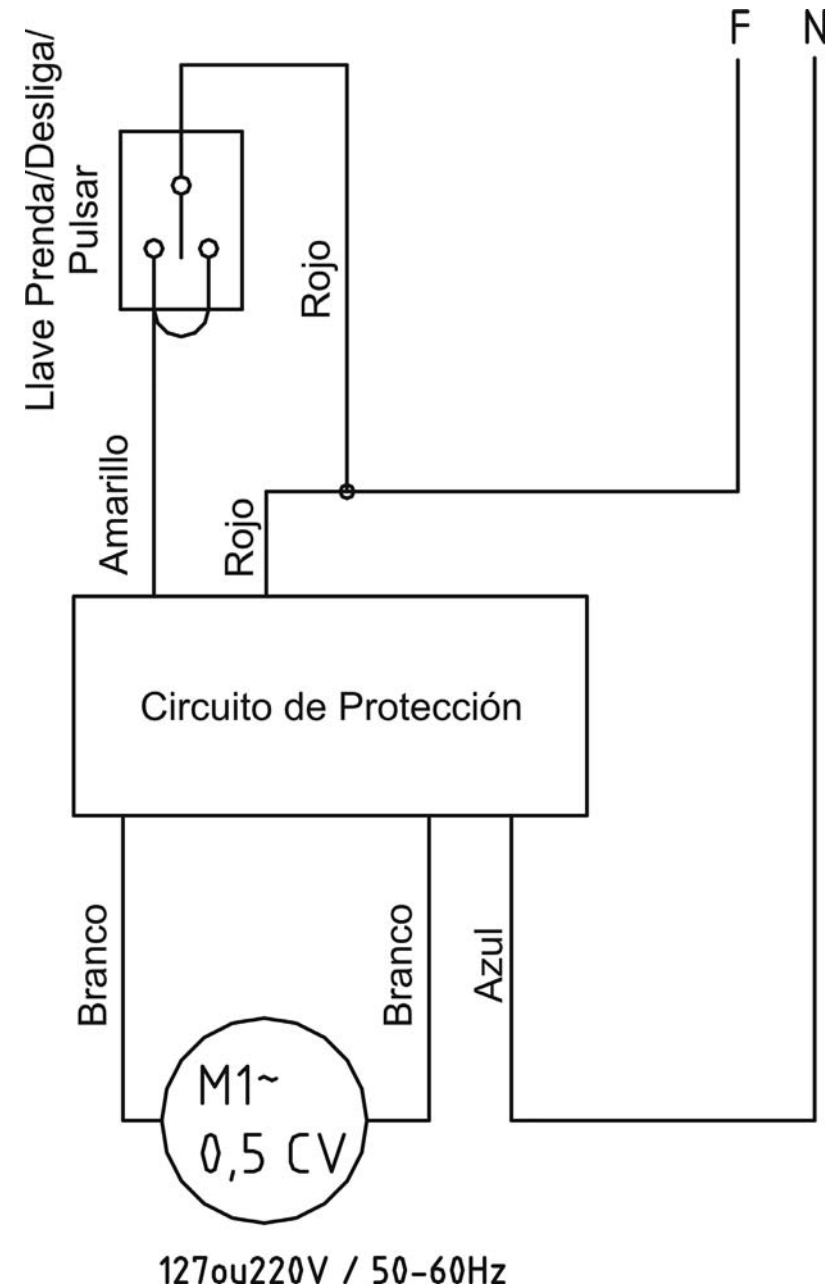
HIGH SPEED BLENDER, STAINLESS STEEL, STAINLESS STEEL CUP, 1,5
LITERS – SILENZIO

MODELO
LIS-1,5-N

SUMMARY

1. Introduction	3
1.1 Safety	3
1.2 Main Components	4
1.3 Características Técnicas	5
2. Installation And Pre Operation.....	5
2.1 Installation	5
2.2 How to assemble the Blender Cup	5
2.3 Pre-Operation	6
3. Operation	7
3.1 Starting.....	7
3.2 Feeding Procedure	7
3.3 Cleaning.....	8
3.4 Cautions with Stainless Steel:	9
4. General Safety Practices	10
4.1 Basic Operation Practices.....	10
4.2 Safety Procedures and Notes before Switching the Machine ON	11
4.3 Routine Inspection.....	11
4.4 Operation	12
4.5 After Finishing The Work.....	12
4.6 Maintenance	12
4.7 Warning.....	12
5. Analysis and Problems Solving.....	13
5.1 Problem, causes and solutions	13
6. Electrical Diagram.....	15
7. Applicable Norms	15

6. Electrical Diagram



7. Applicable Norms

Brazilian Norm No. 12 december 2010

TABLE 02

PROBLEM	CAUSES	SOLUTIONS
- The Machine does not switch on.	<ul style="list-style-type: none"> - Lack of power or the plug is off its socket. - Problem with the internal or external electrical circuits of the Machine. 	<ul style="list-style-type: none"> - Check if the plug is on its socket, and if there is electric power. - Call Technical Assistance.
- Cup is leaking.	<ul style="list-style-type: none"> - There is no Rubber Sealing Ring. - Cup base is not properly fixed. - Problems in the sealing system. 	<ul style="list-style-type: none"> - Place the Rubber Sealing Ring. - Tighten the Cup Base. - Call Technical Assistance.
- The processed product inside the cup does not blend.	<ul style="list-style-type: none"> - The product is too big not allowing the contact with the blade. - Blunt Blade. 	<ul style="list-style-type: none"> - Cut the ingredients to pieces smaller than 2 cm size.

1. Introduction

1.1 Safety

When using this equipment, keep in mind some basic safety precautions:

1.1.1 Read all the instructions.

1.1.2 In order to avoid the risk of electric shocks and damage to the machine, never install equipment on a wet or humid surface nor dip it in water or any other liquid.

1.1.3 The use of the equipment must be supervised when used next to children.

1.1.4 Before cleaning and when not in use or before inserting or removing accessories, disconnect machine from power source.

1.1.5 Never touch parts of the machine while on movement.

1.1.6 Do not use the equipment if cord or plug are damaged. Do not use the equipment if it is not working correctly, nor if it has been damaged in any way. In case that happens, take the equipment to the nearest Technical Assistance to check it up.

1.1.7 The use of accessories not recommended by the manufacturer may cause personal hurt.

1.1.8 Keep your hands or any tool out of the machine while operating to avoid personal hurt or any damage to the equipment. If it is needed to mix etc. switch OFF and unplug the blender, use only a rubber spatula .

1.1.9 The knives are very sharp. Be careful while handling them.

1.1.10 In order to avoid the risk of personal hurt, never fix on the Cup Base only the Central Bearing with the knife . Before be sure the Cup is duly fitted and strongly screwed .

1.1.11 Firmly screw the Cup on the Base . Not doing so and if by an accident the knife is exposed when the blender is running, personal hurt might occur .

1.1.12 Always place Lid on top of the Cup before turning machine ON.

1.1.13 Always hold the cup while the blender is working. If the cup gets loose, switch the machine OFF immediately. Remove the product from inside the cup and screw it strongly .

1.1.14 While mixing hot liquids, remove the transparent fill cap from the cup lid and keep your hands away of the lid hole, avoiding possible burnings.

1.1.15 Do not use this machine on open air.

1.1.16 Do not leave the cord hanging out from the table or counter or lying on hot surfaces.

1.1.17 Before cleaning or maintenance disconnect machine from power source.

1.1.18 Never use tools not belonging to machine to help operation.

1.1.19 Never throw water or other liquid substances directly to the machine.

1.1.20 Never connect power source with wet feet or wet clothes.

1.1.21 Always assure the ground connection before to use the blender.

1.1.22 For your safety, the temperature of the processed products shall not exceed 40 °C.

IMPORTANT

The blender is equipped with a safety system that do not allow an accidental starting after an electricity shortage.

IMPORTANT

If the Power Cord is not in good usage conditions, it must be replaced by qualified personnel.

1.2 Main Components

All components of this machine were designed and made to its proper function according to pattern tests and experience of Siemens.

PICTURE 01



1 – Cup
2 – Lid

3 – Motor Housing
4 – ON/OFF Switch

5. Analysis and Problems Solving

5.1 Problem, causes and solutions

The Blender has been designed to need minimum maintenance. However, some performance failures may happen due to normal wear during the machine lifetime.

If some problem arises with your Blender, check Table - 02 as follows, where there are detailed some recommended possible solutions.

When checking the tension of belts or chains DO NOT insert your fingers between belts and pulleys, nor between the chains and gears.
Check protections and safety devices to make sure they are working properly.

4.4 Operation

4.4.1 Warnings
Do not use the machine with long hair that could touch any part of the machine. This might lead to a serious accident. Tie your hair up well and/or cover it with a scarf.
Only trained or skilled personnel shall operate this machine.
Never touch turning parts with your hands or any other way, NEVER operate the machine without any original safety devices under perfect conditions.

4.5 After Finishing The Work

4.5.1 Precautions
Always TURN THE MACHINE OFF before cleaning by removing the plug from the socket.
Never clean the machine unless it has come to a complete stop.
Put all the components back to their functional positions before turning the machine ON again.
Check the level of oil.
Do NOT insert your fingers in between belts and pulleys nor chains and gears.

4.6 Maintenance

4.6.1 Danger
Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT
Always remove the plug from the socket in any emergency situation.

4.7 Warning
Electrical or mechanical maintenance has to be undertaken by qualified personnel. The person in charge of maintenance has to be sure that the machine is under TOTAL SAFETY conditions when working.

1.3 Características Técnicas

TABLE 01

CHARACTERISTIC	UNIT	LIS-1,5-N
Voltage	V	127 ó 220 *
Frequency	Hz	50 / 60
Power Rating	CV	0,5
Consumption	kW/h	0,38
Height	mm	400
Width	mm	205
Depth	mm	210
Net Weight	kg	3,8
Gross Weight	kg	4,5
Cup Maximum Capacity	L	1,5

(*) Voltage will be only the one indicated on motor characteristics label.

IMPORTANT
Metalúrgica Siemens is NOT RESPONSIBLE for any damage caused when using NOT ORIGINAL spare parts.

2. Installation And Pre Operation

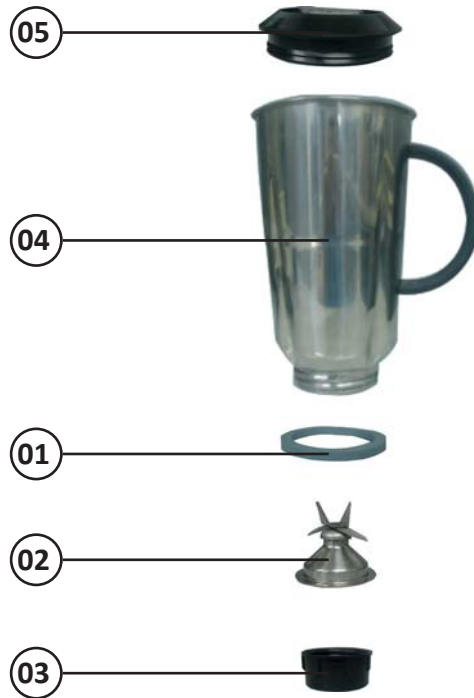
2.1 Installation

The Blender should be installed on a clean and stable surface with a preferentially height of 850mm.
This equipment was developed to be used at 127 Volts or 220 Volts (50 Hz / 60 Hz).
Before starting the machine, check the voltage on the label existent on the cord. The voltage shall match the electricity network voltage.
The cord has a three round pins plug , one of them is ground . It is mandatory that the three pins shall be duly connected .

2.2 How to assemble the Blender Cup

- 2.2.1 – Put Rubber Sealing Ring Nº 01 on Central Bearing Nº 02, Pic. (02)
- 2.2.2 – Fit the Central Bearing Nº 02 and the Rubber Sealing Ring Nº 01 on the Cup Base Nº 03, Pic. (02)
- 2.2.3 – Screw the Cup Nº 4 on the Cup Base Nº 03, Pic. (02).

PICTURE 02



2.3 Pre-Operation

You have to:

- Check the voltage before to switch ON the blender. Use only the voltage indicated on the blender base .
- Check if the machine is firm the supporting surface must be clean and dry to avoid water or dirt to be aspired along with the air .
- Put liquid ingredients inside the cup first, then put solid ingredients unless the receipt says differently.
- Cut all fruits, vegetables, boiled meat, fish or sea food in pieces of up to 2cm size. Cut cheese in pieces of up to 1,5cm size.
- Use a rubber spatula to push ingredients into the liquid . ONLY with machine SWITCHED OFF.
- Place the Lid on top of the Cup firmly before switching the machine ON and keep your hand over the lid while the blender motor is working.
- Remove the thick sauces, butter, mayonnaise and similar consistence products removing the blender base and pushing the mixture through the cup lower side .
- Never put hot ingredients inside the cup, let them cool down first.

* DO NOT remove, tear off or maculate any safety or identification labels stuck on the machine. If any labels have been removed or are no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes before Switching the Machine ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to well understand all the information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation might cause electrical shocks as well as electrical leak. Before use, check the conditions of all wires and cables.

4.2.2 Advices

Be sure to well understand all the information contained in this manual. Every operation function or procedure has to be thoroughly clear.

Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.

4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine.

Cables touching the floor or close to the machine need to be protected against short circuits.

The oil reservoirs have to be filled until the indicated level. Check and refill if necessary.

OBSERVATION

For your own safety read all the machine stickers.

4.3 Routine Inspection

4.3.1 Advice

When checking the tension of the belts or chains, DO NOT insert your fingers between the belts and the pulleys and nor between the chain and the gears.

4.3.2 Precautions

Check the motor and sliding or turning parts of the machine in case of abnormal noises. Check the tension of the belts and chains and replace the set when belts or chains show signs of wearing.

4. General Safety Practices

IMPORTANT

If any recommendation is not applicable to your equipment, please ignore it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance.

The machine has to be delivered only in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. **READ THIS MANUAL WITH ATTENTION.**

4.1 Basic Operation Practices

4.1.1 Dangers

Some areas of the electric device have parts that are connected or have parts connected to high voltage. These parts when touched may cause severe electrical shocks or even be lethal.

Never touch manual commands such as switches, buttons, turning keys and knobs with your hands wearing wet clothes and/or wet shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a lethal situation.

4.1.2 Warnings

- * The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary.
- * Before any kind of maintenance, physically remove plug from the socket.
- * Provide space for a comfortable operation thus avoiding accidents.
- * Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.
- * Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.
- * Never touch any manual commands (switch, buttons, lever) unadvisedly.
- * If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

4.1.3 Advices

- * In case of power shortage, immediately switch the machine off.
- * Use recommended or equivalent lubricants, oils or greases.
- * Avoid mechanical shocks, once they may cause damages or bad functioning.
- * Avoid water, dirt or dust contact to the mechanical and electrical components of the machine.
- * **DO NOT** change the standard characteristics of the machine.

You should not:

- Expect your blender to replace any other kitchen appliance. It is not supposed to make mashed potatoes, it does not blend egg white or any other cream for covering, it does not grind raw meat, it does not blend hard pastas and do not extract kernels from fruits and vegetables.
- Process mixtures too long. Remember that the blender works in seconds and not in minutes. Therefore, never let your blender working for more than one minute. It is better to switch it off and check the mixing consistency after a few seconds to avoid too much blending.
- Overload the motor with big or heavy portions as it will make the blender's life shorter. If motor stops, switch it off immediately, unplug and remove part of the load before to start operation again.

3. Operation

3.1 Starting

Start the machine by pressing the ON/OFF switch button , located on the Motor Housing N° 03 (Pic. 01).

IMPORTANT

**NEVER USE THIS EQUIPMENT TO PROCESS PASTES WITH THICK TEXTURE.
NEVER SWITCH THE MACHINE ON WITHOUT LOAD IN IT BECAUSE IT WILL CAUSE
IRREPARABLE DAMAGES.**

IMPORTANT

Unplug the blender incase of emergencies.

3.2 Feeding Procedure

To feed the blender proceed as follows:

- a - Cut the product in small pieces of up to 2cm size. This process helps on blending time mainly for frozen products. When triturating ice, it is recommended to drop some water inside the cup.
- b - Take out the lid No. 05 (Picture 02).
- c - Place the product to be processed into the cup No.04 (Picture - 02) with the machine switched OFF.
- d - Place the lid back No. 05 (Picture 02) and switch the machine ON.

3.3 Cleaning

The blenders cup parts are resistant to corrosion, hygienic and easily cleaned. Before using them for the first time and after each use, take apart the cup pieces (pic. 02) and clean them very well with warm clean water and neutral soap, wipe and dry them well. DO NOT WASH ANY PIECES IN A DISH WASHER.

Revise all the pieces frequently before assembling them again. If the blades are stuck or turn with difficulty, DO NOT USE THE BLENDER. Do a review turning carefully the blades counter clock-wise (the opposed edges are sharpened): The blades must move without difficulties.

Use only original SIEMSEN spare parts which are available at the Authorized Dealer. THE USAGE OF DAMAGED OR NOT RECOMMEND SPARE PARTS MAY CAUSE SERIOUS PERSONAL HURTS OR DAMAGES TO YOUR BLENDER.

See on Page 03 (Pic. 02) all the steps to assemble the cup . NEVER DIP THE MOTOR HOUSING IN WATER OR ANY OTHER LIQUID.

IMPORTANT:

Always disconnected the machine from power source before cleaning.

Clean base external side with a wet cloth.

Motor has permanent lubrication and does not need any additional lubrication. ALL MAINTENANCE MUST BE DONE BY DEALERS TECHNICAL ASSISTANTS.

ATTENTION

Keep the drain channel clean.



3.4 Cautions with Stainless Steel:

The Stainless Steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

IMPORTANT

Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel.

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting).

Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.